2.

THE Art and Mystery OF VINTNERS AND WINE-COOPERS:

CONTAINING

Approved Directions for the Conserving and Curing all manner and sorts OF

WINES,

Whether *Spanish*, *Greek*, *Italian*, or *French*, very necessary for all sorts of People.

LONDON:

Printed for *Will. Whitwood*, at the *Cross-Keys* at *Salisbury-street* in the *Strand*. 1682.

TO THE READER.

Reader,

THou art here preſented with a new Treatiſe of the Art and Myſtery of Vintners and Wine-Coopers, *in their Conſerving and Curing all ſorts of Wines; which though but ſmall, I can aſſure thee, doth fully comprehend all that can poſſibly be*

ſaid concerning this Subject: And ſo 'tis like Homer's *Iliads in a Nut-ſhell; and all this with ſo much plainneſs, that the weakeſt Capacity may, by the help of this little Book, become Maſter, without a Maſter, of this Myſtery. For here he may behold how, as in many other Caſes, ſo in this of Wines, Art oftentimes is Nature's Phyſician, in curing them of the Diſtempers to which they are often incident. For doth it happen that through Age, or other Accidents, they are fallen into a Conſumption,*

or

or decay of Nature? here the Artist prescribes your restorative Cordials to revive them. Doth any heterogeneous Matter offend or overburthen them, which they cannot of their own strength, or help of Fermentation, discharge? here are proper Cathartick laid down for expelling such a troublesome Guest. Or have they after some Fit of Sickness, or other ways, lost their natural Colour and Beauty? here you will find variety of means to re-embellish and adorn them. Lastly, The which and the rest are common

to Wines with Animals: Have they loſt their Taſte? here you'l find approved Remedies for its recovery. In recompence of all which Favours received from the Art of man, Wine is of ſo generous a nature, that it gratefully and reciprocally repays him, with the moſt precious Cordial under the Sun; the true Elixir Vitæ, Salutis, Proprietatis, *or whatſoever other Name the cheating Chymiſts give their ſophiſticate Traſh: by this conſerving him to a florid old age, by cheriſhing his natural Heat, helping his*

his Concoction, removing all Sadneſs, Obſtructions and Winds, ſo as it were revivifying him. And thus having acquainted thee what great Benefits thou maiſt reap from the buying of this Book, I have no more to ſay, but to tell thee, If thou art curious to be further inform'd concerning this Subject, thou maiſt be fully ſatisfied from a Treatiſe of this kind, written by the learned Dr. Charleton. *And ſo I bid thee Adieu.*

A

V

W

1. *T*
o
W

T

then
of th
in at

THE Art and Myſtery OF VINTNERS AND WINE-COOPERS.

1. *The beſt way for to help the fretting or boyling of any piece of* Spaniſh *Wine.*

TAke the Butt or Pipe that frets or boyls, and rack it off clean from the groſs Lee; hen take two or three pennyworth f the ſtrongeſt *Aqua vitæ*, and put it nat the Bung-hole, as you do a piece

of Scent, and it will burn in the Pipe very well: Be sure that you drain the Pipe well; and this will lay the fretting of it.

2. *To keep Wines sound and fresh all the year.*

YOu must fill your vessel once a month or six weeks with your best Reeds you can get: for Reeds do preserve the Claret as Soot doth Malmosey or Bastard. Fill White and all other Wines with the same; and those you intend to keep, give them their Lees a day together; then at night lay them upright, and be careful to keep them; if lack vent in any place they will faint and spoil.

Note that *July* and *August* are the worst months to keep Wines in.

3. *For* Canary *that hath a flying Lee.*

IF your Canary hath a flying Lee, and will not find down, draw him into

into a freſh Butt or Pipe with freſh Lees, and give him a good pearl with the whites of 8 Eggs, and beat them with a handful of white Salt: And if it be any whit tawny, put thereto a gallon of Milk, and beat it well, then lay it upright, ſtop it cloſe; and in two days broach it if you will.

4. *To make or divide* Malmoſey.

IF you have three Butts of Malmoſey you may make four if you pleaſe: If you have two, you may make three; if one Butt, you may make one and a half thereof, with ſuch Laggs as you have of White, Claret, and Canary that are old, with two gallons of Cutt to every Butt, ſo that it be Spaniſh Cutt. This way you may rid your Laggs and old Canary away. The Art followeth.

5. *The Art of Making or Dividing* Malmosey.

TAke to every Butt six Eggs both yelks and whites, and a handful of Bay-salt, beat them well together, mixing therewith a pint of old Sack, and put it into the Butt; then beat the Butt well; and if it want a colour, take two gallons of Red-wine, and a quarter of a pound of Coriander seed well beaten small; mix them together, and put them into the Butt; then give it six or eight stroaks more, then stop it three or four days; broach it after at your will.

6. *For Claret that hath lost his Colour.*

TAke a pennyworth of Damsons or Bullace, or more if you see good, and stew them in Red-wine, and make a pottle or more of the Syrup.

7. *For*

7. *For Baſtard that pricks.*

RAck him upon a good Muſcadine Lee, then take three gallons of the beſt Ale, and put therein two or three Almonds, then fill it up with Baſtard Syrup or Canary mixed with your Laggs, and it will draw for Baſtard or Muſcadine.

8. *Another for the ſame.*

TAke five gallons of clarified Honey, and put it into your Cask, and beat in it a pearl of the whites and yelks of 6 Eggs, and let it reſt.

9. *To make brown Baſtard.*

TAke the Laggs of Clarret or White-wine, and put them into your Cask, with your Laggs of Spaniſh wine before you do prick; then take 30 or 40 pounds of Baſtard Syrup, and beat it well with the ſame

wine in a half Tub, then put it into your Cask and beat it up with pearl of the yelks and whites of Eggs, and let it rest.

10. *For White-wine that hath lost its colour with lying.*

OVerdraw the Hogshead of wine some five or six gallons; take three gallons of new Milk, put it into a pale, and let it remain there till the cream be settled for 30 hours; then skim it and put it into the Hogshead, and beat it well, and then fill it up; and if it be in the morning, the next morning it will be fine: you may add to it a little Starch and a little Bay-salt beaten together as aforesaid.

11. *Sack that is lumpish or lowring.*

BEat the whites of 6 or 8 Eggs with Bay-salt, Roch-allom, and a quart of Bean flower or beaten Rice, if

if it be brown, but if white use Milk; beat all these together, then blow off the froth very clean, and lay a clean sherd of a Tyle over the Bung-hole: let it lie till it be fine, then rack it off with a good scent, and it will draw well.

12. *For Sack or any other Wine that doth prick or boyl.*

TAke 30 or 40 of the whitest Lime-stones you can get, slake them in a pottle of the same Wine in a Cann, then take more wine and stirr them together; and put it into your Cask, and stir it well till you think it be enough. Let it rest till it be fine, and it will take away the pricking, and make it drink kindly.

13. *How to make Scent.*

TAke four ounces of Brimstone and a little Allom, and a spoonful of *Aqua vitæ* and mix them toge-

ther, then take a piece of new Canvas and dip therein; then must you have in readiness the powder of Nutmegs and a few Cloves or Orange peels, a few Coriander-seeds and Anniseeds, being ready bruised before your Brimstone be cold: strew them upon your Cloth, and when it is cold lay it upon a clean paper, and it will be very good for your Cask.

14. *How to make Ipocris.*

TAke for a gallon of White a pound of Sugar, one ounce of Cinamon beaten, 2 or 3 ounces of Cloves, two ounces of Gallingall, half an ounce of Grenes; bruise your spice together with a handful of Rosemary, and let it stand and steep 12 hours, then stir it well together, and put it into an Ipocris bag, and let it run into a clear Vessel, and so you may draw it.

15. *To*

15. *To fine your Wines and make them pleasant.*

TAke white peble stones, and bake them in an Oven till they begin to crack, then beat them to fine powder; then with a good quantity of Stone-honey clarified, and so in some of the same dissolve them and put them into your Cask, and stir them with your padle-staff, and in a day they will be fine.

16. *For Ipocris Gyle.*

CInamon one ounce, Ginger half an ounce, grains 2 *d.* Long-pepper, Cloves, Coriander-seeds, Calimas andores, Nutmegs, Cariway-seeds 2 *d.* Lemons, Rosewater, Bay-leaves and Rosemary.

17. *Another for the same.*

GInger 3 ounces, Cinamon 3 ounces, Calamus one ounce, Cloves half an ounce, Coriander seeds three ounces, Nutmegs three pennyworth, Long-pepper three pennyworth.

18. *Another for the same.*

CInamon 3 ounces, Cariophilorum 2 ounces, Cardimum and Cubebis, Gallingal half an ounce, Jingiberis one ounce, Cantherum 3 pennyworth, Grana Paradica 3 pennyworth.

19. *Then for the Spanish Wines, Sherry, Sacks, white and hard be best.*

RIght Malagaes are as good as Canaries, but the other are pleasanter.

Right Muscadines are hard to come by, therefore they are commonly compounded.

20.

20. *Wines commonly compounded.*

IPocris, Brown Baſtard, White Baſtard, Rumrey, Hallacker, Aligant: and theſe likewiſe, Frantigniack, Tent, Cutt, Rheniſh, and Deal Wines.

21. *The fitteſt times to rack Wines.*

RAck your Wines when the wind is in the North, and when it is clear and temperate weather; in the Increaſe of the Moon, when ſhe is under the Earth, and not in the full heighth. They turn eager before *Whitſuntide*; through extraordinary heat they turn eager, or otherwiſe ill-conditioned.

22. *For White-wine that hath loſt its Colour.*

FIrſt rack him for his Lees, then if you have any Coniack Lees, you may put your faint and tawny Wine upon

upon them; rowl them over and beat them, and within the space of 10 or 12 days rack them off; then shall you have it drink brisk and white.

23. *How to break Wine that roaps.*

TAke a course harden Cloth, and put it before the Bore when you have set it abroach; then put in your Leathers, and rack it into a dry Cask; then take 5 or 6 ounces of beaten Allom, and put it in, and beat that Wine and Allom well together, and it will fine down very well.

24. *How to make any Wine fine speedily.*

TAke a handful of dried Lemmonrine, and put it into 10 or 12 gallons of White, and put therein a pinte of Damask-Rose-water; then rowl it up and down, and lay it upright; then take a sprig of Clarey that is seeded, and let it steep 24 hours; then take it out, and it will rap very well.

25. *If*

25. *If a Hogſhead of Claret hath loſt its Colour.*

TAke one gallon of Sloes and Damaſons, or Black-Cherries, bruiſe them well and ſtrain them, and put the juyce into a Hogſhead of tawny Wine, and it will drink very well.

26. *How to mend the Colour of White-wine.*

TAke 3 or 4 gallons of Milk, or leſs, according as you think fit, or do find the Colour of the Wine decayed; put it into your Hogſhead; then rowl it well; and then open your Bung, and put in 3 or 4 ounces; then fill up your Hogſhead, and rowl it 4 or 5 times over, and lay it up, that you may rack it when it is fine.

27. *How to mend a Piece of Canary, or a Butt of Malaga that is brown.*

TAke 5 or 6 gallons of Milk, if it be very brown; if not, take as much as you think fit, and over-draw your Butt or Pipe; then put in your Milk, and beat it a good while; and when it is well beaten, take 5 or 6 ounces of Roach-Allum, and put it therein; then give it some 30 or 40 stroaks; then fill up your Cask, and let it lye till it be fine; then rack it off from its white bottom, and rack it into a clear Cask, and burn a piece of Scent in it; and then fill it up, and let it lye till it be fine, and it will spend very well.

28. *For to flower a Butt of Muskadine.*

TAke one grain of Musk, one ounce of Cloves, one ounce of Nutmegs, one of Aniseeds, and one ounce of Coriander-seeds, and two handfuls of

of Orange and Lemon Pills well dried and beaten, and a grain of Long-Pepper together; put it into a bag, and hang it in the Bung-hole for some 2 or 3 days together with 10 gallons of Bastard.

29. *How to make Rhenish-wine.*

TAke one handful of dried Lemon-peels, and put them into 10 or 12 gallons of White-wine, and put in one pint of Damask-Rose-water; then rowl it up and down, and lay it upright, and open the Bung of it, and take a little branch of Clarey, and let it steep 24 hours; then take it out, and it will taste very well.

30.

A Butt of Malaga if it be full gaged 126 gallons, the Tun is 232 or 252 gallons, and every Sestron is 4 gallons, and at 12d. the gallon.

31. *A Pearl for Malmsey.*

AS you pearl your Muskadine, so you must your Malmsey, but use not the Whites of Eggs.

32. *A Pearl for Muskadine.*

WHen it comes to be fine, within 4 hours after take new-laid Eggs, beat them Shells and all, with two handfuls of Bay-Salt; put to the same a quart of good Sack which is old; a handful of white Sugar-candy beaten small; then beat them all together very well; then over-draw your Butt some 8 or 10 gallons; then beat your Butt an hour; then put in your Pearl; then beat him again gently half an hour, stop him close up, and in 24 hours broach him.

33. *How to make tawny Baſtard white.*

IF it be full, draw out 10 or 12 gallons; then fill it near up within 10 gallons, with the Lags of Rothal and Gaſcoign Wines for Sack; and take 5 gallons of Milk, and 8 Whites of Eggs; a handful of Bay-Salt, and as much Whiting; beat them all together; then mingle them well with Milk, and put them into the Baſtard, and beat it well for half an hour; then fill him full with your Lags, and give him 8 or 9 ſtroaks, ſtop it cloſe, and within 3 days you may broach him.

34.

IF red Wine be faint, draw it out into freſh Lees, and put into him 4 or 5 gallons of Allagant; then turn him twice in the Lees, and let him lye with the Bung upright 7 days before you broach him, and it will have a good colour and taſte. 35. *A*

35. *A Pearl for Scent and Flavour for a Butt of Muskadine.*

TAke a quarter of a yard of Canvas, and make a Bag of it; then take an ounce of Calamus Aromaticus; of Floras 2 ounces; of Orras one ounce; of Coriander-seed as much; of Aniseeds bruised and beaten: Put these into the Bag, and let it hang in the midst of the Wine 3 days and nights; then take it out; after that 2 grains of Civet; as much Musk; a pint of Damask-Rose-water; warm the Water bloud-warm, rub well the Musk with the back of a and so put it into the Butt, and stop it close, and rowl him, but turn him not over, and it will be perfect in 2 days.

36. *If White have an ill Taste or Scent.*

HAlf draw him out; then take to either part 2 gallons of Mornings

nings Milk, or more, and a handful of Rice, and as much Bay-Salt; beat them together with a Paddle-ſtaff for half an hour; then fill up the Hogſhead, and rowl it well, and turn it over in the Lees, and broach him within two days.

37. *If Claret be faint and want colour.*

DRaw it off into a freſh Hogſhead and freſh Lees as can be gotten, and draw it out very cloſely; then take 2 pennyworth of Turnſel, lay it in ſteep in 3 or 4 gallons of the ſame Wine for 3 hours; then rub it and all to waſh with your hands, till it colour your Wine deeply; then put it into the Hogſhead; then draw as much out and uſe accordingly, and ſo the 3d or 4th time rowl it half an hour, and lay it up ſtopp'd, and in 3 days broach it.

38. *A pleasant Scent for Red-wine.*

TAke 2 ounces of Brimstone, 1 ounce of Calamus; mix them together in a pinte and half of Burrage-water; melt the Brimstone in a Pan, and let the rest be with it therein; dip it in so many cloaths as will take it up, and put the cloaths in your Hogshead; then take out your Ashes, and rack your Wine in; then put in it a pinte of Rose-water, rowl it well half an hour, and it being close stopt, let it lye 2 days, and this shall give it or any other Gascoign-wine, a pleasant scent or taste.

39. *If a Butt of Sack be small.*

TAke half a peck of Lime-stones well burned, put them in at the Bung-hole amongst the Wine, then beat or roll it well together, and let it lie till it be fine, then rack it off into a clean Cask, and fill it full, and draw it off when you please. 40. *If*

40. *If Wine at any time grow Long or Lowring.*

TAke 2 penniworth of Roach Allom and bruiſe it ſmall to powder: over-draw the Hogſhead four gallons, then ſtrow the powder therein, and beat it well half an hour; then fill it up and broach it within three days, and be ſure it take no vent.

41. *If Sack or White-wine have loſt its colour.*

TAke four gallons of Milk, let it ſtand three hours in a Tub; skim off the cream, & overdraw your Hogſhead 6 gallons: take the yelks of ſix Eggs beaten; put them into your milk, and beat them together, and put them into the Wine, and beat the Wine well, and ſtop it up cloſe, and in four days draw it.

42. *How*

42. *How to mend a Butt of Sack, Malaga, or Pipe of Canary that pricks.*

TAke about 8 or 10 ounces of meer Chalk, beat it very well, and put it in steep in 4 or 5 gallons of Milk; put in about two pounds of powder'd Suggar according to the hardness of the Wine: let this lie in steep a day and a night; stir it together now and then, so as when you put in your Wine beat it reasonably well before you put it in, then put it in as fast as you can, and beat it lustily for a quarter of an hour: lay it upright and it will take away the pricking of it and fine it.

The end of the First Book.

The

The Second Book.

1. *To correct the Rankneſs and Eagerneſs of Wines, as Sack and Malaga, or any other Sweet Wines.*

TAke 26 or 30 of the whiteſt Lime-ſtones, and ſlake them in a gallon of the beſt wine, then add more wine, and ſtir them together in a Half-Tub with a Paddle-ſtaff: pour this mixture into the Hogſhead, and again uſe the Paddle-ſtaff: Let the Wine ſettle, and then rack it off from the white bottom.

2. *Againſt the pricking of French-wines.*

TAke of the powder of Tyle one pound, Roch-allom half a pound; mix

mix them and beat them well together with some of the Wine, then put them into your Hogshead as the former.

3. *When Rhenish-wines prick.*

RAck them into a clean and strongly scented Cask or Phatt; add then to the Wine 8 or 10 gallons of clarified Honey, with one gallon or 2 of skum'd Milk; beat them all together, and let them settle.

4. *For Claret that hath lost its briskness.*

RAck it upon a good Lee of red Wine, and put into it a gallon of the juice of Sloes or Bullace; which after a little fomentation and rest makes Wine drink brisk and rough.

5. *Another.*

THe like may be done with Virginian Pears, otherwise called *Meta-*

Metagane Sunaux, which hath a deep ſanguine colour, and a rough taſte.

6. *To meliorate the taſte of hungry and too eager White-wines.*

DRaw off 3 or 4 gallons of the Wine, and infuſe therein as many pounds of Malaga-Raiſins, ſtoned and bruiſed in a ſtone-Mortar, till the Wine hath ſufficiently imbibed their ſweetneſs and tincture, which it will do in a days time; then run it through an Hippocras-bag, and put it into a freſh Cask well ſcented, together with the whole remainder of the Wine in the Hogſhead, and ſo leave it to fine.

7. *To help ſtinking Wines.*

THe beſt way is to rack them from their old and corrupt Lee; beſides you muſt give them a fragrant ſmell or flavour, by hanging in them a little bag of Spices, ſuch as Ginger,

Zadoary, Cloves, Cinamon, Orris-roots, Cubebs, grains of Paradice, Spicknard: Or you may use these only; A few Cinamon-canes hung in it; some use Elder-flowers, and tops of Lavender.

8. *For Claret that decayeth.*

RAck it upon a new and fresh Lee, and the shaving of Firwood, which will bring it to its body again.

9. *How to make Bastard.*

TAke 4 gallons of White, 3 gallons of Canary that is old, 5 pound of Bastard-Syrup; beat them well together, and put them into a clean Runlet well scented, and give it time to fine.

10. *How*

10. *How to make Rhenish.*

TAke a Hogshead of *Rochel*-Cogniacks, or *Nants*-White-wine; rack it into a fresh Cask strongly scented; then give your white Pearl; put into it 8 or 10 gallons of clarified Honey, and 4 pound of coarse Sugar; beat it well, and leave it to clarifie; then to give it the flavour, add the Decoction of Clary-seeds or Gallitricum, and that will give it the right taste.

11. *How to make Muskadel.*

TAke a convenient quantity of Rose-water, of Musk 2 ounces, of Calamus Aromaticus one ounce, of Coriander-seeds beaten half an ounce; and whilst this Infusion is yet warm, put it into a Runlet of old Sack or Malmosey.

12. *If an Hogshead of Claret be sound, and hath lost its colour.*

ADd to it Red-wine, Tent or Allegant, or by an Infusion of Turnsole, as much as you think convenient, infused in 2 or 3 gallons of Wine; and then put it into the Vessel to be well stopp'd, rowl it a quarter of an hour; this Infusion is twice or thrice repeated sometimes, according as more colour is to be added to the Wine; some 3 hours infusion of the Turnsole will be sufficient, but then it must be rubbed and wringed. What Turnsole is, see the Notes or the Arts of Glass.

13. *White-wines that come over sound, and have lost their colour, and turn brown.*

TAke of Alablaster-powder 3 or 4 ounces, and draw over the Hogshead 3 or 4 gallons; then put of this

this powder into the Bung as much as you think fit, and beat it up with a Staff, and then fill it up top full; the more the Wine is ſtirred up, the finer it will become upon the Lee.

14. *To colour Sack white.*

TAke of white Starch 2 pound, of Milk 2 gallons, boyl them together 2 hours; it being cold, beat it well with a handful of Salt therein, the Salt muſt be white common Salt; let your Wine be racked, and then put it into it; the Wine being rack'd into a freſh Butt or Pipe, beat it well together with your Paddle-ſtaff, and it will make the Wine pure and fine.

15. *Of Rheniſh-wine.*

THe firſt Buds of *Ribes nigra* infuſed in Wines, eſpecially of Rheniſh-wine, makes it diverſick, and more fragrant in ſmell and taſte, and ſo doth Clary: The inconvenience is,

that the Wine becomes more heady; the remedy of which is Elder-flowers added to Clary, which also betters the fragrancy thereof, as it is manifest in Elder-vinegar; but these Flowers are apt to make the Wine ropy.

16. *To help Malagaes, or any other* Spanish *Wine, that hath lost their colour, or turned brown.*

TAke the powder of Orras-roots, and Salt-peter, of each 4 ounces, the whites of 8 Eggs, to which add as much Salt as will make Brine; put this mixture into the Wine, and mix them with a Paddle-staff.

17. *To mend the taste and smell of Malagae.*

TAke of the best Almonds 4 pound, make with them and a sufficient quantity of the Wine to be cured, an Emulsion; take then the whites of twelve

twelve Eggs, and a handful of Salt; put all into the Pipe or Butt, and beat it well with a Paddle-ſtaff.

18. *To help Claret that is tawny or muddy.*

TAke of Rain-water one quart, 8 Eggs, a handful of Salt; beat them well, and let them ſtand ſix hours before you put them into the Cask; then uſe the Paddle-ſtaff, and it will come to it ſelf in 3 days.

19. *To mend the taſte and ſmell of* French *Wines or Rheniſh, that are foul.*

TAke a gallon of the Wine, a pound of Honey, a handful of Elder-flowers, Orras-powder one ounce, a Nutmeg, and a few Cloves; boyl them in a ſufficient quantity of the Wine to be cured, of the conſumption of half; when it is cold, ſtrain it, and beat it with a Stick; put a little

Salt, if the Wine be sweet enough; add of spirits of Wine one pound to a Hogshead, and give the Cask a strong scent; spirit of Wine makes any Wine strongly brisk, and fines without any further mixture.

20. *A Lee of the Ashes.*

OF Vine-branches one ounce; a quart to a Pipe being beaten into the Wine cures the ropiness of it, and the same infallibly doth the Lee of Oaken ashes; for *Spanish* ropy Wines, rack it off from its Lee into a new scented Cask; take of Allom one pound, of Orras-roots powdered half a pound; beat them well into the Wine with a Paddle-staff; add fine and well dried Sand, put it warm to the Wine; if the Wine besides prove brown, add 3 pottles of Milk to a Pipe; otherwise it cures ropy Wines, used before they begin to fret.

21. *To*

21. *To order Rheniſh-wines.*

WHen fretting commonly in *June*, when Wines begin to ferment and grow ſick, then have a ſpecial care of diſturbing them, either by removing, filling of Veſſels, of giving Vent, only open the Bung, which cover with a Slate, and as often as the Slate is foul, cleanſe it and the Bung from filth; and when the Fermentation is paſt, which you ſhall know by applying your ear to the Veſſel, then give it reſt 10 or 12 days, that the groſs Lees may ſettle; then rack it into a freſh-ſcented Cask.

22. *To mend and preſerve the Colour of Clarets.*

TAke red Beets-roots (q.s.) ſcrape them clean, and cut them into ſmall pieces; then boyl them in a quart of the ſame Wine, till a third part be conſumed; skim it well, and

when it is cold, take what is clear of it (or Decant) and use the Paddle-staff.

23. *Another for the same.*

TAke of the Wine and Honey of each 2 pound, of Rain-water a pottle, 12 Beet-roots, 4 or 5 handfuls of ripe Mulberries; boyl them to half, and when it's cool, decant with the use of the Paddle-staff.

24. *To meliorate vicious Wines, and especially* French, *both in smell and taste.*

TAke of the best Honey one pint, of Rain-water 2 parts, and the 3d part of Wine old, of the same kind; boyl them on a gentle fire to a 3d part, skimming them often with a Skimmer, and dip the Skimmer into a Pail of clean water every time after it hath been skimmed, once to rince the Skimmer; then put this mix-

mixture into a Veſſel of fit capacity, and let it ſtand unbunged till it cool: Some to better this, put in a bag of Spices this mixture, called by the *Dutch*, *Soe*, will ſerve to fine Wines new or old; it will amend the hard taſte of Wines, and in each putting of a gallon thereof into a Hogſhead, and uſing the Paddle-ſtaff, let it reſt 5 or 6 days at leaſt; but if mild enough, add white Muſtard ſeed bruiſed.

25. *To mend and preſerve the Lees of Clarets.*

TAke to a Teirce 10 Eggs, make a ſmall hole in the top of the ſhells; then put them into the Wine, and all will be conſumed.

26. *To prevent Scouring of* French *Wines.*

TAke grains of Paradice (q.s.) beat them in a Pan, and hang them

or

or put them loose in a Vessel; some use Lavender-tops.

27. *To help* French-*Wines that are sower.*

TAke 4 ounces of the best Wheat boyled in fair water till it break, and then when it's cold, put it into a Phatt in a bag, and use the Paddle-staff; otherwise take 5 or 6 Cinamon-canes, bung them well.

28. *To help* Spanish-*Wines that are sower.*

FIrst rack the Wines into a clear Cask, and fill it up with 2 or 3 gallons of Water; after 3 or 4 days it must be rack'd and filled up again with Rain-water; if the first doth not do, some use Lome or Plastering: If these Ingredients make the Wine bitter, correct the fault with Nutmegs and Cloves.

29. *To help ſtinking Wines.*

TAke Ginger half an ounce, Zedoary 2 drams; pound and boyl them in a pottle of good Wine, which put ſcalding hot into the Phatt; bung it up, and let it lye the ſpace of two days; *Diambræ* and *Diamoſne dulce* do the ſame, and ſo Nutmegs and Cloves, which alſo give a kind of Racineſs.

30. *To help Wine that hath an ill ſavour from Lees.*

RAck it into a clean Caſk, and if it be White or Claret, give it a freſh Lee of the ſame Wine; then of Cloves, Ginger and Cinamon 2 ounces, Orras-roots 4 ounces; powder them groſly, hang them in a Bag, and taſte the Wine once in three days, and when 'tis amended, take out the Bag.

31. *Or as some do it.*

TAke of Cloves half a pound, Mastick, Ginger, Cubebs, of each 2 ounces, Spicknard 2 drams, Orras-roots half a pound; make thereof a fine Powder, and put it loose in the Phatt, and use the Paddle-staff, then make a good fire before it.

32. *The best time to rack Wines,*

IS at the Decrease of the Moon, and when the Wine is free from fretting, the Wind being at North-east or North-west, and not at South, the Stern free from Thundring and Lightning.

33. *For a Scent for* French *and* Spanish *Wines.*

TAke Orras-roots, Mastick and Brimstone, of each 4 ounces, of Cloves 2 ounces, ordering *ut supra*; in

in making Wines this will ſerve for all Wines, adding if you pleaſe, Nutmegs, Ginger, Cinamon, and other Spices; double the quantity of Orras-roots for the *Spaniſh* Wines.

34. *To help Malagaes that will not fine.*

TAke crude Tartar-powder ſifted and dried 2 pounds, mix it with the whites of 6 Eggs dried to a powder; then ſift them again; then overdraw the Pipes as much as will ſerve to mix this powder, and fill the Pipe therewith, beating it with a ſtaff as before, and the Wine will be fine in 10 days.

35. *To fine* French *Wines.*

HAng a piece of Scent in the Cask, and when 'tis burn'd out, put in a pint of the beſt ſpirit of Wine, and ſtir it about; ſome add a little Salt well dried; this fines Wine in 24 hours.

36. *To*

36. *To keep Must a year.*

TAke Must, put it into a Cask pitch'd within and without half full, stop the Bung close with Mortar; others sew the Cask in Skins, and link it for 30 days in a Well or River; or else a Garland of *Pulvium Montanium* to hang in the Vessel; or else rub the inside with Cheese: These preserve the Rhenish Must, as the Scholiast *Ondodorus* in *Dutch.*

37. *To keep Wines from turning flat, faint or brown.*

ALlom put into a Hogs Bladder keeps Wine from turning flat, faint or brown, and beaten with whites of Eggs removes its Ropiness.

38.

WInes recovered with Spirits of Wine, Raisins and Sugar, or Mo-

Molosses; and Sacks, by drawing them on fresh Lees.

39. *How to make Muskadine.*

TAke 30 gallons of Soot, which is Wine boyled to a consumption, of half to a Butt of Wine, or the Lees and droppings boyled and clarified; its flavour is made of Coriander-seeds prepared, and the shavings of Cyprus-trees: Some instead of Soot make of Sugar Molosses and Honey, or mix them with the Soot.

40. *To make Hippocras.*

TAke of Cardamons, Carpobasamus, of each half an ounce, Coriander-seeds prepared, Nutmegs, Ginger, of each 2 ounces, Cloves 2 drams; bruise and infuse them 48 hours in Rerer and White-wine, of each a gallon; after stirring of them, add thereto 3 pints of Milk, strain it through an Hippocras-bag, and put there-

thereto a pound of Sugar-candy to sweeten it.

41. *For the boyling of Canary or Sack.*

DRaw off 4 or 5 gallons, then put to it 21 gallons of Milk, from which the Cream hath been skimmed; beat them till they be throughly commixed, adding one penniworth of Roach-Allom dried in a Fire-shovel and powdred, and as much of white Salt: After this take for the boyling of Canary or Sack, the whites of 10 or 12 Eggs, and a handful of Bay-salt; having beaten them together in a Tray, put them also in the Wine, filling up the Wine in the Pipe again, and letting the Wine stand 2 or 3 days, in which time the Wine will recover to be bright to the eye and fine, and quick in taste; but be sure you draw it off from that bottom soon, and spend it as soon as you can.

42. *For Claret that frets, and hath a flying Lee.*

TAke 21 pound of the powder of Pebble-ſtones baked in an Oven, the whites of 10 or 12 Eggs, and a handful of Bay-ſalt; having beaten them well together in 2 gallons of the ſame Wine, then mix them with that in the Cask, and after 2 or 3 days draw off the Wine from the bottom: The ſame Pearl ſerves for White-wine upon the fret, by the turbulency and reſting of their Lee.

43. *For Rheniſh that frets.*

TO which 'tis moſt prone after *Midſummer* as aforeſaid. They ſeldom uſe any other Art but giving of it Vent and Covering; then open the Bung with a Tyle or Slate, but be ſure to wipe the filth off the Slate when there is any, and when it hath done fretting, let it reſt for a week; then

then rack it off into a new scented Cask, and this will cure it.

44. *For* Spanish *Wine disturbed by a flying Lee.*

TAke of whites of Eggs, Bay-salt, Conduit-water and Milk; beat them well together in a convenient Vessel; then pour them into the Pipe of Wine, having drawn first out of the Pipe a gallon of Wine or two; blow off the Froth very clear; hereby the Tumult will in 2 or 3 days be composed, the Liquor confined, and the Wine drink pleasant, but will not continue so long: Therefore I counsel to rack it off from the milky bottom after a weeks settlement, lest otherwise it drink foul, and change colour, and this will do.

45. *For* Spaniſh *or* Auſtrian *Wines, grown yellow or browniſh.*

TAke as much Milk as you think fit, ſometimes alone, and ſometimes with Izinglaſs well diſſolved, and ſometimes with white Starch, by which the Sulphur is forced to the bottom of the Veſſel: The ſame effects Flower-deluce roots, and Salt-peter 4 or 5 ounces, of whites of Eggs 8 or 10. and a convenient quantity of common Salt mix'd and beaten in Wine.

46. *To correct Wines that are lumpiſh, foul and ropy.*

TAke Powder of burnt-Allom, Lime, Chalk, Plaſter; for *Spaniſh*, white calamed Marble, Bay-ſalt, and other the like Bodies, which cauſe precipitation of the groſs and uſed parts of the Wine there afloat.

47. *An*

47. *An Example to attenuate* Spanish *Wines that are foul and lumpish.*

HAving racked them into a new scented Cask, make a Pearl of burnt Allom, Salt and Conduit-water; then add thereunto the Powder of Bean-flower or Rice a quart, and if they be brown and duskish Milk, beat all these together with the Wine, blow off the froth, and cover the Bung with a clean Tyle; after a few days rack the Wine again, and put it into a Cask well scented: Here some perhaps will not understand well what is meant by scenting of a Cask; for this purpose I explain it as follows.

48.

TAke of Brimstone 4 ounces, burnt Allom one ounce, Aqua-vitæ 2 ounces; put them into an earthen Pan or Pipkin, and hold them over a Cha-

Chafing-dish of glowing Coals till the Brimstone runs; then dip therein a piece of new Canvas, and instantly sprinkle thereon the powder of Nutmegs, Cloves, Coriander-seeds and Aniseeds. And this is the Scent.

49.

ONe this is: First, You must give it a Pearl, then draw it from the Lees, after the clarification by that Pearl; this done, infuse 2 pound of Turnsole in good Sack all night, and the next day putting strained Infusion in the Wine in the Hogshead with a Spring-Funnel, leave it to fine, and after draw it for excellent Wine.

50. *Another.*

MAke the Lees of the Ashes of Vine-branches, or of Oak-leaves, and pour it out into the Wine, and after stirring leave it to settle; put

put a quart of Lee to a pint of Wine.

51. *To mend Claret decayed in Colour.*

FIrst rack the Wine upon a fresh Lee, or Aligant, or red *Bourdeaux*-Wine; then take 3 pound of Turnsole, steep it all night in 2 or 3 gallons of the Wine, and having strained the Infusion in a Bag, pour the tincture into the Hogshead; sometimes they suffer it first to fine of it self in a Runlet, and cover the Bung with a Tyle, and so let it stand for 2 or 3 days, in which time the Wine usually becomes well-coloured and bright; some use only the tincture of Turnsole.

52.

YOu may take for the same purpose a bushel of Elder-berries, pick them from their stalks, bruise them, and put them and the strained juyce

juyce into the Hogſhead of diſcoloured Claret, to make it drink brisk and bright.

53.

IF the Claret be not ſound and good, overdraw 3 or 4 gallons, then repleniſh the Veſſel with as much good Wine red, and rowl him upon his bed, leaving him reverſed all night, next morning turn the Bung uppermoſt, which being ſtopp'd, leave the Wine to fine: Obſerve in theſe Cauſes, to ſet ſuch newly recovered Wines abroach the very next day after fined, and draw them for ſale ſpeedily.

The End of the Second Book.

The Third Book.

1. *For faint Sack.*

BEat it with Soot, and whites and yelks of Eggs.

2. *For a Butt of Malaga that boyls.*

TAke a pound of Roach-Allom, boyl it in a Pan of Iron, take off the skim, and beat it together with 6 Eggs and 13 gallons of Milk, beat it well in the Butt or Pipe together.

3. *For a Butt of Sack that pricks.*

TAke 3 quarts of Bean-flower, put some of the same Wine into it, beat it well for fear of clogging, put it in the Butt, and beat it 2 hours, then fill it again, and it will keep it.

4. *For*

4. *For Sack that is faint and tawny, and will not fine.*

RAck them into a clean Cask, give them a ſcent of Aqua-vitæ, put at the leaſt 2 penniworth in the Butt, put in 3 or 4 gallons of Milk, beat it for half an hour, make a Pearl of 10 whites of Eggs, Bay-ſalt and Conduit-water, beat it again, and fill it full of Wine, and blow off the froth; then lay a Tyle on the Bung, and put half a pint of Aqua-vitæ in it.

5. *For Sack that is hagar.*

TAke 3 or 4 Lime-ſtones that are white, put them into a Can, and pour a pottle of the ſame Wine over them, let them ſtand 3 or 4 hours till they are like Flower; then put 2 or 3 gallons of Wine more of the ſame, ſtir it well till it be like Milk; then put it into your Butt, let

it be half an hour; then taste it; if the pricking be not gone, put more Lime to it; when you find the pricking gone, then take 3 gallons of Milk, the whites of 3 Eggs, some Bay-salt, a little Conduit-water, and half a pound of burnt Allom beaten together, and in a short space it shall be perfect white, and fine without pricking.

6. How to make a gallon of Hippocras.

TAke 4 gallons of White-wine, 4 pound of powder'd Sugar, 5 ounces of Cinamon, half an ounce of Cloves, 4 ounces of Ginger, and a penniworth of Long Pepper, 2 penniworth of Coriander-seed; bruise them, then steep them in the Wine, and let it be close covered, and one quart of the best Sack, put them in and stir them well together; then run it very well 4 times through the Bag till you see it fine, give your Vessel a scent, and put it therein.

7.

7. *To make Baſtard White.*

PUt 4 or 5 gallons of Milk into your Butt or Pipe, beat it well, and give it a Pearl of 10 whites of Eggs, and it will fall fine.

8. *To make a Butt of Muskadine.*

TAke the Lags of all ſorts, and put them into a Muskadine-Butt, and be ſure your Lags do not prick; put thereto one or two gallons of Soot, beat it up and ſo let it lye; but if you want Soot, the Syrup of Baſtard is as good or better; four pound will ſerve to a Butt.

9. *For Claret that hath loſt his Colour.*

FIll it up with Red-wine, and rowl it well, and lay it upon the Bung all night, lay Gravel upon it in the morning.

10. *For White-wine that is lumpish and lowring.*

TAke a pound of Roach-Allom, burn it and beat it to powder, and the whites of 6 Eggs; beat them and the Allom in a gallon of the same Wine, with a handful of Bay-salt; it will be fine by morning.

11. *A Flavour for a Pipe of Canary.*

TAke 10 ounces of Torsh, 10 ounces of Lymon, 10 ounces of Coriander-seeds, let them be beaten very small, and put into a little Bag; then take a little Civit-water, and put it into a little Fruit-dish on a Chafing-dish of Coals, and make the Water lukewarm; then take your Bag, and dip it in till it hath drank up all the Water; hang it into your Pipe 3 foot, and when you think by your taste it's enough, take it out, and it will serve for another.

12. *To*

12. *To make an excellent Scent.*

TAke 4 ounces of Brimſtone, a little Allom, a ſpoonful of Aqua-vitæ, mix them together; when you have done, take a new piece of Canvas and dip therein, and have in readineſs the powder of Antugus, 8 Cloves, 2 Races of Ginger, Orange-peel, and a little Coriander-ſeeds, well beaten together; then caſt them upon the Canvas while it is warm, ſo keep it in a dry place.

13. *The beſt time to taſte Wines.*

WHen the Wind is Eaſt-ward; for when the Eaſt-winds blow, the Wines begin to move themſelves, ſhewing what they are in goodneſs or badneſs.

14. *For* Spanish-*Wine that will not fine.*

TAke half a peck of *Callis Tanta*, and put it into the Vessel, let it be well beaten together; let it stand then and it will be fine.

15. *Another for the same.*

TAke 12 Eggs new laid, and a pint of Conduit-water, and a handful of Bay-salt, beat them well together, and put them into your Vessel; then beat them well again and it will fine; but let not the Vessel be unstilled.

16. *For Whiting of a Butt of Sack.*

TAke 5 or 6 gallons of Milk, four handfuls of Bay-salt, draw some of the same Wine, and put them into the Butt together one hour; and when the Lees are fallen, rack it, otherwise it will fret and boyl.

17. *For*

17. *For high-Country Wines.*

RAck them off their groſs Lees within a week after they are fallen; and if they are brown, put a gallon of Milk into your Hogſhead, and a good ſcent; let it be always filled, and your Wine will keep the better.

18. *For White-wines that fret.*

DRaw 6 gallons, and take a handful of Bay-ſalt and a gallon of Milk, a handful of Flower and the whites of 6 Eggs; then beat theſe very well together, and give it a good ſcent; put theſe into the Veſſel, and rack it at 4 or 5 days end.

19. *For* Spaniſh-*Wines that prick.*

TAke a handful of Roſemary at the Bung-hole of your Veſſel, bruiſe it before you put it in, and let it hang

in the Wine till it be without pricking.

20. *To make Malaga for a need.*

TAke a Hogshead of green Sherry, and 3 pound of white-Candy Syrup; beat these in the Wine, give it a Pearl, and put it into your Vessel, and draw it for good Malaga.

21. *For Sack that hath lost its Colour, or is musty.*

TAke a quart of Barley-meal, the whites of 20 Eggs, half an ounce of Cloves well beaten, and a pottle of the same Wine; beat them and put them into your Wines, so let it rest with Vent, and it will be pursued.

22. *To preserve Malmsie.*

IF it fade, put into the Vessel 20 ounces of Mossel; then rowl your Ves-

Veſſel, and let it ... Vent, and ſo it ſhall re... ly good to the end.

23. *For a Pipe of Sack that is lo...*

TAke a pound of Roach-Allom, beat it well, and mix it with ſome of the Wine; then put it into the Butt, and beat it well, and when it is fine, rack it, and this will help it.

24. *To help the boyling of* Gaſcoign-*Wine.*

IN Summer take a Hogſhead, waſh it clean and ſcent it well, be ſure your Scent be very fine from the Lee, the foul Lee makes it boyl; take a handful of Pebble-ſtones, and thoſe will help it.

ake a Pipe of Alligant.

a Pipe and wash it very clean, and take a Hogshead of high-Countrey Claret that is sweet and fine, and rack it into the Pipe; then take 8 gallons of Soot and put to it, and beat it as you do Muskadine; before you put it in, take 8 gallons of Sack, and the rest of any Laggs of Claret; if it be not deep enough, you may put Red-wine into it; if not sweet enough, 2 gallons of Honey, and beat it till it have a Pearl, and fill it into the Pipe; let it stand till it be fine, then rack it into another Pipe; then take 20 ounces of Aniseeds, bruise them and put them into a Bag in at the Bung, and there let it be 12 or 14 days; then take it out, and it will serve very well.

26. *For Claret that is tawny.*

TAke a pound of Turnſole, and ſteep it in ſome of the ſame Wine 24 hours; then put it into the Hogſhead through a Catch, beat it, and it will make perfect white.

27. *If Red-wines be dark.*

PUt into the Veſſel a gallon of Milk, then take as much Turnſole as you did before to your Claret, and uſe it as aboveſaid.

28. *How to make* 10 *gallons of Hippocras.*

TAke 10 ounces of Cinamon, as much Ginger, 5 ounces of Long Pepper, and 5 of Nutmegs, of Cloves 2 ounces, as much of Caraway-ſeed; beat all theſe together, and lay them in ſteep 24 hours in the Wine, the firſt half being Malaga, the other White-

White-wine; stir them well together, and let the Wine run through a Cloth; take a pound of powder'd Sugar, then run a pottle of Milk through the Bag into the Wine; when it is fine, put it into your Runlet, and give it a scent, and it will keep a quarter of a year.

29. *To make Scent.*

TAke a flat earthen Pan, put into it two penniworth of Brimstone beaten small, and a penniworth of Aqua-vitæ; put it over the fire, and when it is ready to boyl, let it run through a linnen Cloth, and let it be cold; and add a pound of Coriander-seed, Nutmegs, and Long Pepper beaten, and these will make a good Scent for any Wine.

30. *How to make 10 gallons of Soot.*

TAke 6 pound of Honey, and a quarter of a pound of Liquorish, when

when the Bark is taken from it; beat it in a Mortar with 2 penniworth of Long Almonds, and boyl them in a Kettle ſtirring them well; and when it is cold, ſtrain it, and put it into a Runlet, and draw it with your Sack or *Gaſcoign*-Wine, and it will be pleaſant enough.

The End of the Third Book.

The

The Fourth Book.

1. *For White-wine that is faint, and hath loſt its Colour.*

RAck it from its Bed, and if you have any Connick-Lees, you may put your faint or tawny Wines upon them; then rowl them over, or beat them twice a day, and within 10 or 12 days you may rack it off, and you ſhall have it briſk and white.

2. *Another for the ſame.*

TAke your Wine and rack it from its Lees; then take a pint of Roach-

Roach-Allom, the whites of 6 Eggs, a handful of Salt, and a quartern of Bean-flower, or a pound of Rice, and a little Conduit-water.

3. *To make white Lags.*

TAke a clean Runlet that will hold the quantity of them, and beat them with a Pearl made of Eggs, Bay-Salt and Roach-Allom, and whiten them with some Milk, and if you will, put some Canary in them, and it will draw very well.

4. *To make your Claret lose Lags.*

DRaw them into a Runlet, put to them some Red-wine, as much Turnsole as will make it bright, beat it with as much Allom as will serve for the quantity of the Wine, and when it fines, you may draw it away with what you think good.

5. *Ano-*

5. *Another for making of white Lags.*

IF you have any white Lags, rack them upon half a Butt of Malaga and Canary Lees; let them lye about 3 weeks, and beat them up every other day upon those Lees, till you have gathered the strength thereof; let them abide thereon till they begin to fine, then rack them into a clean Cask, and give it a strong scent, and if it be brown, white; if not, give it a good Pearl, and when it is fine, you may draw it as you see good.

6. *For Claret that hath lost its Colour.*

IF his Lee be good and sound, overdraw him 3 or 4 gallons; then fill him up with good Red-wine, and rowl him well upon his Lees, and let him lye all night upon his Bung, and in the morning lay it upright, and let it rest till it be fine; then shall you have it well coloured.

7. *For*

7. For Claret that is faint, and hath loſt its Colour.

RAck it into a freſh-drawn Hogſhead upon the red Lees; then take 5 pound of Turnſole, and ſteep it in part of the Wine; then waſh your Rapes clear out, and put it in the Hogſhead, with a pound of the beſt Allom; rowl them well together, and your Wine will be briſk and bright.

8. For Red-wine that is faint, and hath loſt its Colour.

RAck it upon a freſh Lee of Alligant or Red-wine; then take 3 pound of the beſt Turnſole, ſteep it in ſome of the ſame Wine, and when it is well ſteeped, wring it out, and put the Wine ſo coloured into a Runlet until it be fine; then draw it off, and put it into your Hogſhead, and it will make it perfect and bright.

9. Ano-

9. Another way for the same.

TAke half a bushel of Elder-berries where they be full ripe, pull them from their stalks, bruise them and preserve them, and put the juyce of them (when you have occasion) into your Red-wine, and it will make it drink brisk and bright.

10. To rack Rhenish-wine.

RAck your Cask very clean, and let it remain full of water all night, and the next morning draw it clean out, and put a good Scent into it, and it will make the Wine fret and boyl; then if your Wine be hard, take 8 or 10 gallons of clarified Honey, with a gallon or two of Milk, as you shall see good, beat it strongly; if it be lumpish, give it a Pearl, and it will do well.

11. *To make Rheniſh-wine.*

TAke a Hogſhead of *Rochel*-wine, ſcent it with a very ſtrong Scent; then take the whites of 8 or 10 Eggs, Bay-Salt or Conduit-water; then take 10 or 12 gallons of clarified Honey, take 60 or 80 pounds of Sugar; then ſtop it up cloſe after you have beaten it well, and you ſhall have it perfect, fine and good.

12. *For Sack that is lumpiſh or long.*

TAke the whites of Eggs, Bay-Salt, Roach-Allom, and 2 quarts of Bean-flower or beaten Rice, beat them together; if brown, uſe Milk; if white, uſe all theſe together; then blow off the froth, and lay a piece of Tyle over the Bung; then let it lye till it be fine; afterwards rack it off with a good Scent, and it will drink very well.

13. *Ano-*

13. *Another way.*

TAke a Hogshead of Sherry-Sack, and 40 pounds of Canary-Syrup, it will cost you 9d a pound; then take a half-Tub; then draw some of your Wine, and beat it with a short stubbed Broom; then put it into your Hogshead, with Milk to whiten it; then beat it up with a Pearl, and if you sweeten it, you may draw it for Malaga or White Bastard.

14. *A Flavour for Sack or Bastard.*

TAke half a pound of Aniseeds, a penniworth of Ginger, Cloves, Grains, Long-Pepper and Liquorish, of each a penniworth; beat them, and hang them in your Wine in a linnen Bag, until the Wine taste enough of the flavour; then take it out.

15. *For*

15. *For Baſtard that pricks.*

RAck it upon a good Muskadine-Lee; then take 3 gallons of the beſt Ale, and 2 or 3 of the beſt Almonds; then fill it up with Baſtard-Canary, or Sherry of Baſtard, mix'd with your Lags, and it will draw for Baſtard or Muskadine.

16. *Another for the ſame.*

TAke 5 gallons of clarified Honey, and put it into your Cask, and beat it up with a Pearl of whites and yelks of Eggs, and let it reſt.

17. *For* Spaniſh *wines.*

FOr Sack that hath loſt its Colour, and hath a flying Lee, make a Plea of whites of Eggs, Bay-Salt and Conduit-water, and Milk, ſo much as you ſhall ſee good, beat all theſe together; then fill it up, and blow off

off the froth very clean, and it will be white and good; and if you would keep it long, you must rack it into another Cask, and it will not then flower nor be ill-conditioned, for Milk will make it so.

18. *Another for your Rhenish-wines.*

TAke a good handful of Firr beaten to powder, as much Juniper, with the juyce of 2 or 3 Lemons, and a few Cloves; beat all these together, and bruise them in your Wine till it taste strong of the Flower; then take it out, and draw it as you shall see good.

19. *For Alligant that pricks.*

TAke 2 or 3 Canns of brown Bastard, the sweetest you have, and a pound of Turnsole, and wash out the colour, then put it into your Wine; and if it be hard, then put in some more Bastard; if it be tawny, put

Put in more Turnsole; or for want of Bastard, cut or clarified Honey as much will serve.

20. *To part a Butt of Muskadel.*

DRaw half your Wine into another Butt; then take your Lags of all sorts that do not prick, and so much Syrup as will not prick; then take your Part and beat them up, and let it rest after you have blown the froth from off it.

21. *The Flavour of your Muskadine.*

MAke a Bag of linnen Cloth, about a foot long; then take 4 ounces of Coriander-seed, 20 ounces of Ani-seed, 10 ounces of Allamus alamatus, one ounce of Cloves, one ounce of Ginger, a little handful of Sanders, a little Musk or Ambergreese; bruise all together, and put them into the Bag, and let it hang in the Wine till it hath given a flavour;

then take it out and let it rest; or you may put in 3 grains of Musk, and some Cyprus, according as the quantity of your Wine is.

22. *How to use a Butt of Sack when it is musty.*

TAke a gallon of Lime, and beat it small, and put it into the Butt; then take a Staff and beat it, and let it stand a day or two.

23. *For Claret that hath lost its Colour.*

TAke a penniworth of Damasons or Bullace, or more as you see good, and stew them in Red-wine, and make a pottle of Syrup or more.

24. *To make brown Bastard.*

TAke the Lugs of Claret and White-wine, and put them into your Cask with your Lugs of *Spanish*-Wine; and before it will prick, take

40 pound of Baſtard-Syrup, and mingle it well with ſome of the ſame in a half-Tub; then put it into your Cask, and beat it up with a Pearl of whites and yelks of Eggs, and let it reſt.

25. *A Receipt for Muskadel that pricks.*

IMprimis, For two penniworth of Grains, as much of Storax, Benjamin and Musk fere.

26. *A Receipt for Sack that pricks.*

IMprimis, For Orras-powder, take half an ounce of Ani-ſeeds, 3 penniworth of *Spaniſh*-white, 2 penniworth of Roſe-water, and Allom boyled with the Roſe-water, and ſo take it and put it into the But.

27. *A Receipt for Sack that will not fine.*

TAke 2 penniworth of Rice, and beat it up very small, and 2 penniworth of Allom; this will keep your Wine from quarrelling, and make it fine.

28. *How to help Wine that hath lost Colour and Strength.*

TAke 6 quarts of new Milk, the Cream being taken off, the whites of 22 Eggs, a handful of Bay-Salt, a quart of fine white-Flower, and 2 penniworth of Roach-Allom; beat these things a long space, and put them into the Hogshead; 2 pound of Stace will do well.

29. *To give Sack Strength, if it lack and grow faint.*

MAke a Match of Ani-ſeeds and fine Fennel-ſeeds, a little Brimſtone, with a little quantity of Long-Pepper beaten not too ſmall; put all into a linnen Bag that will go in and out at the Bung-hole; then ſtop it up cloſe for the ſpace of 6 or 8 days.

30. *A Receipt for the Criſt.*

GInger and Cinamon, of each 3 ounces, Cloves 4 ounces, Nutmegs 10 penniworth, Coriander-ſeed 2 ounces, Carraway-ſeeds 11 ounces, Calamus 2 penniworth.

31. *A Note for Wines, and what Countrey.*

THe Wines of *Bourdeaux* are called *Jaſterre*; you ſhall know them by their ſmall Hazel-hoops, and likely they be full gage. 32.

32.

THen there are high-Countrey Wines, and they come not till *Christmas*, for if they do they are forfeited; you shall know them by their Willow-hoops, and they most commonly want of gage.

33.

THen have you *Galliack* Wines in Pipes and Hogsheads, and they be high-coloured, and 3 quarters bound, and lack of gage 2 Testers.

34. *A Remedy for the same.*

WAsh your Cask very clean, and let it be all night full of Water, and the next morning draw it clean out, burn a good Scent in it, and it will make your Wine fret and boyl; then if your Wine be hard, take 8 or 10 gallons of clarified Honey,

ney, with a gallon of Milk or two, as you ſhall ſee fit, beat it ſtrongly; if it be lumpiſh, you may give it a Pearl, and it will do well.

The End of the Fourth Book.

THE CONTENTS.

THe beſt way to help the fretting or boyling of any piece of Spaniſh *Wine.* page 1

To keep Wines *freſh all the year.* p. 2

For Canary *having a flying Lee.* ib.

To make or divide Malmoſey. p. 3, 4

For Claret *that hath loſt its colour.* p. 4

For Baſtard *that pricks.* p. 5

To make brown Baſtard. ib.

For White-wine *that hath loſt its Colour with lying.* p. 6

For Sack *that is lumpiſh or lowring.* ib.

For Sack *or any other Wine that doth prick or boyl.* p. 7

How to make Scent. ib.

How

How to make Ipocris. p.8
To fine your Wines, *and make them pleasant.* p.9
For Ipocris *Gyle.* ib.
Another. p.10
Wines *commonly compounded.* p.11
The fittest times to rack Wine. ib.
For White-wine *that hath lost its Colour.* ib.
How to break Wine *that roaps.* p.12
How to make any Wine *speedily fine.* ib.
For an Hogshead of Claret *or* White-Wine *that hath lost its Colour.* p.13
How to mend a Piece of Canary *or Butt of* Malaga *that is brown.* p.14
To flower a Butt of Muskadine. ib.
How to make Rhenish-wine. p.15
A Pearl for Malmosey *and for* Muskadine. p.16
How to make tawny Bastard *white.* p.17
A Pearl for Scent, *and Flavour for a Butt of* Muskadine. p.18
If Wine *have a Taste or Scent.* ib.
If Claret *be faint and want colour.* p.19
A pleasant Scent for Red-wine. p.20
If a Butt of Sack *be small.* ib.

If

If Wine *grow long or lowring.* p.21
If Sack *or* White-wine *have lost its Colour.* ib.
How to mend a Butt of Sack, *&c. that pricks.* p.22
For pricking of French-wines. p.23
When Rhenish-wine *pricks.* p.24
When Claret *hath lost its Briskneß.* ib.
To help the Eagerneß of hungry White-wine. p.25
To help ſtinking Wines. ib.
For Claret *that decays.* p.26
To make Baſtard. ib.
To make Rhenish *and* Muskadel. p.27
If an Hogſhead of Claret *or* White-wine *loſe its Colour.* p.28
To colour Sack *white.* p.29
Of Rhenish-wine. ib.
For any Spaniſh wine *that hath loſt its Colour and Taſte.* p.30
For muddy or tawny Claret. p.31
For foul Rhenish *or* French-wines. ib.
A Lee of the Aſhes. p.32
To order Rhenish-wines. p.33
To mend and preſerve Claret-*colour.* ib. *and* p.34

To mend Wine *in Smell and Taſte.* p.34
To mend and preſerve the Lees of Claret. p.35
For ſour French *and* Spaniſh-wines. p.36
For ſtinking Wines. p.37
For Wine *that hath an ill Savour from Lees.* ib.
Otherwiſe. p.38
The beſt time to rack Wine. ib.
A Scent for French *or* Spaniſh-wines. ib.
For Malaga's *and* French *that will not fine.* p.39
To keep Muſt *a year.* p.40
To keep Wines *from turning flat*, &c. ib.
To make Muskadine *and* Hippocris. p.41
For the boyling of Canary, *&c.* p.42
For Claret *and* Rheniſh *that frets*, &c. p.43
For Spaniſh-wine *diſturb'd*, &c. p.44
For Spaniſh, *&c. grown yellow*, &c. p.45
To correct roapiſh Wines, *&c.* ib.
An Example to attenuate Spaniſh, *&c.* p.46,47

For Claret *decay'd in Colour.* p.48,49
For faint, pricking and boyling Sack, &c. p. 50
For Sack *that will not fine and is hagar.* p.51
To make a gallon of Hippocras. p.52
To make Baſtard *white.* p.53
To make a Butt of Muskadine. ib.
For Claret *that hath loſt its Colour.* ib.
For lumpiſh and lowring White-wine. p.54
A Flavour for a Pipe of Canary. ib.
To make an excellent Scent. p.55
The beſt time to taſte Wines. ib.
For Spaniſh *that will not fine.* p.56
For whitning a Butt of Sack. ib.
For high-Country Wines. p.57
For White-wines *that fret.* ib.
For Spaniſh-wines *that prick.* ib.
To make Malaga *for a Need.* p.58
For Sack *that hath loſt its Colour, or is muſty.* ib.
To preſerve Malmſey. ib.
For a Pipe of Sack *that is long.* p.59
To help the boyling of Gaſcoin-wine. ib.
To make a Pipe of Allegant. p.60

For

For tawny Claret. p.61
For dark Red-wines. ib.
To make 10 gallons of Hippocras. ib.
To make Scent. p.62
To make 10 gallons of Soot. ib.
For White-wine *that is faint and hath lost its Colour.* p.64
To make white Lags. p.65
To make your Claret lose Lags. ib.
Another to make white Lags. p.66
For Claret *that hath lost its Colour.* ib.
For Claret *and* Red-wine *that is faint*, &c. p.67
Another way. p.68
To rack Rhenish-wine. ib.
To make Rhenish-wine. p.69
For long or lumpish Sack. ib.
Another way. p.70
A Flavour for Sack *or* Bastard. ib.
For Bastard *that pricks.* p.71
For Spanish-wines. ib.
Another for Rhenish-wines. p.72
For Alligant *that pricks.* ib.
To part a Butt of Muskadel. p.73
The Flavour of your Muskadine. ib.

How

The Contents.

How to uſe a Butt of Sack *when it is muſty.* p.74
For Claret *that hath loſt its Colour.* ib.
To make brown Baſtard. ib.
A Receipt for Muskadel *that pricks.* p.75
A Receipt for Sack *that pricks.* ib.
A Receipt for Sack *that will not fine.* p.76
How to help Wine *that hath loſt Colour and Strength.* ib.
To give Sack *Strength, if it lack and grow faint.* p.77
A Receipt for the Criſt. ib.
A Note for Wines, *and what Countrey.* ib.
A Remedy for the ſame. p.78

FINIS.

Liber Johannis Aubrij. Coll: Trin:
Oxon. 1647.

For the Museum.